

### WELCOME

We've been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there's so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food- love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we'd been welcomed into somebody's home.

We came back so full of ideas and impressions we thought we'd burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

/-King's Fish House

"Welcome to the House that Seafood Built!"

### **DRAUGHTS**





6.25

DKAUUIIIJ	160z	22 oz
Coors Light Light Lager 4.2% Golden, CO	6.00	8.50
Stone Buenaveza Salt Lime Lager 4.7% Escondido, CA	8.00	10.50
Stella Artois Euro Pale Lager 5.0% Leuven, Belgium	8.00	10.50
<b>Hangar 24</b> Orange Wheat Ale 4.6% Redlands, CA	7.50	10.00
<b>Firestone Walker 805</b> Blonde Ale 4.7% Paso Robles, CA	7.50	10.00
King Crab Honey Blonde Ale 5.0% Eureka, CA	7.50	10.00
Sierra Nevada Pale Ale 5.6% Chico, CA	8.00	10.50
Stone Delicious IPA 7.7% Escondido, CA	8.50	N/A

### **BOTTLES & CANS**

Michelob Ultra Light Lager 4.2% St. Louis, MO	6.25
Miller Lite Light Lager 4.2% Milwaukee, WI	5.75
Bud Light Light Lager 4.2% St. Louis, MO	5.75
Pacifico Mexican Pilsner 4.5% Mexico	6.75
Corona Extra Mexican Lager 4.6% mexico	6.75
Modelo Especial Mexican Pilsner 4.6% mexico	6.75
Sapporo Pale Lager 5.0% Tokyo, Japan	6.25
<b>Heineken</b> Euro Pale Lager 5.0% Amsterdam, Netherlands	7.25
Blue Moon 'Belgian' Wheat 5.4% Golden, CO	6.75
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Stella Liberte

Non-Alcoholic 0.0% Leuven, Belgium

# SPECIALTY

\$14

### **PACIFIC AVENUE**

Vodka, kiwi, elderflower, lemon & thyme... served on the rocks

#### **BEAUREGUARDE**

Vodka, lemongrass, muddled blueberries and fresh lemon...served up

### TWO IF BY SEA

Grapefruit vodka, elderflower, honey, lemon and orange flower essence...served up

### THE HERBALIST

Prairie organic gin, fresh lime, basil & mint shaken and served up

### **ROYAL FLUSH**

Aged white rum, cucumber, lime & Aperol with a hint of sea salt...swizzled with crushed ice.

### **AGAVE STING**

Silver tequila, lime, jalapeño, pineapple & basil on the rocks with ancho chile salt rim

### PALOMA VERDE

Silver tequila, Del Maguey 'Vida', red grapefruit, Ancho Reyes Verde, lime & agave...served long

### **NEW YORK SOUR**

A straight bourbon whiskey 'sour' ...on the rocks with a red wine float

### **PASSING THYME**

Straight bourbon, thyme, passion fruit liqueur Aperol, honey & lemon....served up

#### BARTENDER'S SPECIAL

### **TIME SHIFT**

Prairie organic gin, hibiscus, Lillet Blanc, Campari & orange bitters...over block ice with Rosemary essence

# CLASSIC COCKTAILS

\$13 -

### **MOSCOW MULE**

Vodka, fresh lime and Regatta ginger beer on ice in a copper mug

### **OLD FASHIONED**

Straight bourbon whiskey, sugar and bitters over block ice with orange essence

**\$14** -

### **DARK & STORMY**

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer...served long

### PIMM'S CUP

Pimm's No.1 with fresh lemonade...served long charged with lemon-lime soda

\$15 ----

### **CADILLAC MARGARITA**

Silver tequila, agave syrup, fresh lime and OJ over ice with a Grand Marnier float

### **ZERO PROOF**

**\$6.75** —

### **BERRY SMASH**

Fresh lemonade, muddled with mint & raspberries

### HIBISCUS LIMEADE

Fresh limeade and house made hibiscus syrup charged with lemon-lime soda

### THE SPA

Fresh limeade and cucumber...charged with Regatta ginger beer

# WHITES 📍 🕯



PINOT GRIGIO (GF	RIS) ——	
<b>Donini</b> Veneto, Italy 2022	11.00	4
J Vineyards Pinot Gris California 2022	12.00	4!
Santa Margherita Pinot Grigio Valdadige, Italy 2022	14.00	5
——— RIESLING —		
A to Z Wineworks OR 2021	11.00	4
———— SAUVIGNON BLAN	1C ——	
Infamous Goose Marlborough, NZ 2023	11.50	4
Onx 'Field Day' Templeton Gap, CA 2022	12.00	4
Craggy Range Te Muna Road NZ 2023		4
'Decoy' by Duckhorn California 2022	13.50	5
Chalk Hill Russian River Valley, Sonoma, California 2022		5
Cakebread Cellars Napa Valley, California 2021		7
Cloudy Bay Marlborough, New Zealand 2022		8
Tortoise Creek 'Jam's Blend' Lodi, California 2022	11.00	4
Kendall-Jackson Reserve California 2022	12.50	4
<b>La Crema</b> Sonoma Coast, California 2021	15.50	5
Jordan Russian River, Sonoma, California 2021	18.00	6
Patz & Hall 'Dutton Ranch' Russian River Valley, Sonoma, California 2019		7
Frog's Leap 'Shale and Stone' Napa Valley, California 2020		7
Rombauer Carneros, California 2022		9

# SPARKLING !



Domaine Ste. Michelle Brut Columbia Valley, Washington NV	11.00	41
Mionetto 'Avantgarde' Prosecco Brut Treviso, Veneto, Italy NV	12.00	45
Mumm Brut Rosé Napa Valley, California NV	16.00	61
Taittinger 'La Francaise' Brut Reims, Champagne NV		85

REDS	Ĭ	
ROSÉ		
Bieler Pere et Fils 'Sabine' Aix en Provence, France 2022	11.00	4
The Beach by Whispering Angel Aix-en-Provence, France 2021	12.00	4
PINOT NOIR —		
'Decoy' by Duckhorn Vineyards California 2021	11.50	4
Argyle Willamette Valley, OR 2022	15.50	5
Argyle Reserve Willamette Valley, Oregon 2021		6
——— MERLOT —		
<b>14 Hands</b> Columbia Valley, Washington 2021	11.00	4
Stags' Leap Winery Napa Valley, California 2019		7
CABERNET SAUVIGNO		
<b>Tortoise Creek</b> Lodi, California 2021	11.00	4
<b>Joel Gott '815'</b> California 2021	13.00	4
Educated Guess Napa, California 2022	15.50	5
Justin Vineyards Paso Robles, California 2020		6
Heitz Cellar Napa Valley, California 2018		10
Stag's Leap Wine Cellars 'Artemis' Napa, California 2020		11
BOLD REDS —		
Alamos Malbec Mendoza, Argentina 2022	11.00	4
Stag's Leap Wine Cellars 'Hands of Time'		7

## WHISKEYS

———— BOURBON ———	
Evan's Williams Bardstown, KY 86 proof	11.00
Four Roses Small Batch Lawrenceburg, KY 90 proof	12.00
Bulleit Frontier Lawrenceburg, KY 90 proof	12.50
Maker's Mark Loretto, KY 90 proof	13.00
Knob Creek Clermont, KY 100 proof	14.00
Basil Hayden Clermont, KY 80 proof	14.00
Woodford Reserve Versailles, KY 90 proof	14.00
Booker's Small Batch Clermont, KY ~125 proof	17.00
RYE	
Rittenhouse Bonded Bardstown, KY 100 proof	12.00
Templeton 4Yr Templeton, IA 80 proof	12.50
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	12.50
Michter's US1 Rye Louisville, KY 85 proof	14.50
BLENDED	
Jameson Dublin, Ireland 80 proof	12.00
Monkey Shoulder Dufftown, Morayso proof	12.50
Crown Royal Ontario, Canada 80 proof	13.00
Johnnie Walker Black Aryshire 80 proof	14.00
——— SINGLE MALT SCOTCH —	
Glenlivet 12Yr Moray, Highlands 80 proof	14.00
The Macallan 12Yr Speyside 86 proof	14.50
Laphroaig 10Yr Isle of Islay 80 proof	15.50
The Macallan 18Yr Speyside 86 proof	49.00
JAPANESE	
Kaiyo Mizunara Oak Japan 86 proof	15.00
Kaiyo Mizunara Oak Cask Japan 103 proof	17.00

## SPIRITS

RUM	
Cruzan Aged Light St. Croix 80 proof	11.00
Gosling's Black Seal Bermuda 80 proof	11.50
Bacardi Superior Light Cuba 80 proof	11.50
Diplomatico Mantuano 8 Year Venezuela 80 proof	11.50
Captain Morgan Virgin Islands 70 proof	12.00
——— TEQUILA / MEZCAL —	
Rancho Alegre Silver Jalisco 80 proof	11.00
Cuervo Tradicional Silver Jalisco 80 proof	11.50
Herradura Silver Amatitán, Jalisco 80 proof	12.00
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.00
Cazadores Reposado Jalisco80 proof	13.50
Casamigos Blanco Jalisco 80 proof	13.50
Patrón Silver Atotonilco, Jalisco 80 proof	14.00
Casamigos Reposado Jalisco 80 proof	14.50
Don Julio Añejo Jalisco 80 proof	15.00
Patrón Añejo Atotonilco, Jalisco 80 proof	15.00
Clase Azul Reposado San Agustín, Jalisco 80 proof	22.00
Don Julio Añejo 1942 Jalisco 80 proof	25.00
GIN —	
Prairie Organic Minneapolis, MN 80 proof	11.00
Beefeater London, UK 94 proof	11.50
Tanqueray Scotland, UK 94.6 proof	12.00
Bombay Sapphire Whitchurch, UK 94 proof	12.50
Hendrick's Girvan, Scotland, UK 88 proof	13.50
VODKA	
New Amsterdam Modesto, CA 80 proof	11.00
Deep Eddy Grapefruit Dripping Springs, TX 70 proof	11.50
Tito's Hand Crafted Austin, TX 80 proof	12.00
Absolut Ahus, Sweden 80 proof	12.00
Stolichnaya Riga, Latvia 80 proof	12.00
Grey Goose Cognac, France 80 proof	13.50
Belvedere Polmos Zyrardów, Poland 80 proof	13.50
Ketel One Schiedam, The Netherlands 80 proof	13.50

## DESSERTS

### \$8

### **HOMEMADE ICE CREAM**

Chocolate or vanilla bean

### \$11

### **CREME BRULEE**

Vanilla bean custard, caramelized sugar top

### \$11.50

#### **KEY LIME PIE**

Nellie & Joe's Key Lime, homemade, whipped cream

### **\$12**

### **BREAD PUDDING**

Jack Daniel's whiskey sauce, raisins, vanilla bean ice cream

### \$13

### **NEW YORK CHEESECAKE**

Strawberry purée, homemade whipped cream

### **OLD FASHIONED CHOCOLATE CAKE**

Strawberry purée, homemade whipped cream

### - \$14 —

### **HOOKED ON BUTTER CAKE**

Vanilla bean ice cream, homemade whipped cream, berries

### COFFEE & TEA

'Bitches Brew' Organic Dark Roast	
by Groundwork Coffee co.	4.50
Assorted Numi Organic Tea	4.50
Americano	5.50
Cappuccino	6.25
Cafe Latte	6.25
Espresso	5.50

# PURVEYORS

Thank you for dining with us. From fisherman and farmers coast to coast and around the world, a lot of love and care went into the fresh fish, live seafood, and produce you enjoyed. This is a special thanks to our purveyors, and the partnerships they have forged with us over the 75 years that we've been in the restaurant business. We've searched the far corners of the world, and all over this great country to bring you the finest seafood, but it wouldn't be possible without the men and women that catch the fish, grow the oysters, harvest the fields, and deliver it to our back door.

TAYLOR SHELLFISH FARMS **CARLSBAD AQUAFARMS BAYWATER SHELLFISH DICARLO SEAFOOD** LITTLE WING OYSTER LTD. **ISLAND CREEK OYSTERS BLUE ISLAND OYSTER COMPANY** PANGEA SHELLFISH COMPANY MORRO BAY OYSTER COMPANY RAPPAHANOCK RIVER OYSTERS LIVE/DEAL SEAFOOD FRESH CATCH SEAFOOD MARINELLI SHELLFISH **OCEAN CRYSTAL J&J MCDONNELL** KINGFISHER TRADING **BOSTON WHOLESALE LOBSTER NANTUCKET SEAFOODS** 

**NEW ZEALAND SEAFOOD** 

**GARDEN & VALLEY ISLE SEAFOOD** 

PACIFIC FRESH FISH

SANTA BARBARA FISH MARKET

TROPICAL AQUACULTURE

